



San Antonio's Restaurant Week

August 10—24, 2019

LUNCH MENU

TO BEGIN...

RANGE CHOPPED SALAD

Cucumber, Avocado, Beefsteak Tomato,
Cashew and Lemon Dressing

WILD MUSHROOM BISQUE

Black Pepper Crema and Extra Virgin Olive Oil

Rodney Strong "Chalk Hill" Chardonnay

FOLLOWED BY...

GRILLED 44 FARMS CHEESEBURGER

Traditional Toppings and House Frites

PETITE SALMON FILLET

Asparagus and Lemon Aioli

TEXAS WILD BOAR RAGU

Piquillo Pepper, Red Chile, Baby Arugula,
Parmigiano-Reggiano and Rigatoni

PETITE SIRLOIN

Marble Potato Confit with Bacon Crema
(*\$12 Supplement*)

Cloudfall Pinot Noir

FOR DESSERT...

Optional

PETITE MISSISSIPPI MUD PIE

Nutella Torte, Cocoa Nib, Ganache and
Vanilla Bean Chantilly
(*\$5 Supplement*)

\$15 PER PERSON + tax

\$13 WINE PAIRINGS

Thank You for Supporting San Antonio's Restaurant Week